# le marquis OF LAFAYETTE

3524 Mt. Diablo Blvd. • Lafayette, CA 94549
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## FRENCH THEMED CALIFORNIA CUISINE

## TERRACE and GARDEN

## COME TRY OUR NEW LUNCH and DINNER MENU

## TERRACE and GARDEN OPEN and AVAILABLE FOR WEDDINGS and PARTIES

http:home.inreach.com/marq

### LUNCH MENU

**THREE ONION SOUP TOPPED WITH MELTED GRUYERE** 4.75

**HOUSE SMOKED SALMON** with a chive blini creme fraiche and salmon caviar 5.50

**ESCARGOTS** with mushroom caps and parsley garlic butter 6.00

**SALAD of BABY GREENS** with tapenade crostini 6.50

5.00

#### SANDWICHES

**TURKEY and SMOKED GOUDA** with cucumber and avocado relish, radish sprouts on house made focaccia, potatoes vinaigrette 7.75

**CRISPY STUFFED BREAST of CHICKEN** filled with Brie and prosciutto on house baked bread with dijon mayonnaise and a small salad 8.50

**GRILLED MEDITERANNEAN VEGETABLES** with fresh Mozzarella and sun-dried tomato tapenade on focaccia with greens 7.50

**LE MARQUIS SIRLOIN BURGER** on focaccia roll with sauteed crimini mushrooms , caramelised onions and french fries with Gruyere or Blue Cheese 9.25

1.00

#### SALADS

**WARM HERB ENCRUSTED SONOMA CHEVRE** with arugula apples, glazed walnuts and a walnut vinagrette $7.00

**HEARTS OF ROMAINE** garlic anchovy dressing, Parmesan crisp or served with grilled chicken $6.75 $8.75

**BABY SPINACH SALAD** with smoked duck breast and duck bacon, egg mimosa and a warm honey vinaigrette $8.50

#### ENTREES

**VEGETARIAN POT AU FEU** with truffled potato pillows in a vegetable Madeira broth and white truffle oil $13.50

**SAUTEED PORTOBELLO MUSHROOM** served with grilled polenta and greens $ 9.50

**MUSTARD SEED ENCRUSTED SALMON** watercress beurre blanc served on celery root and potato cake with wilted greens $13.00

**SMOKED ROAST LOIN of PORK** pear and black-currant chutney, braised red cabbage $11.75

### DINNER MENU

**HOUSE-SMOKED SALMON** with a chive blini creme fraiche and salmon caviar $8.25

**MAINE LOBSTER RAVIOLI** with lobster sauce $8.75

**ESCARGOT** served with mushrooms caps and parsley,garlic butter $7.50

**HEARTS OF ROMAINE**, garlic anchovy dressing and Parmesan crisps $6.75

**BABY SPINACH SALAD** with smoked duck breast and duck bacon, egg mimosa and a warm honey vinaigrette $8.25

**WARM HERB ENCRUSTED SONOMA CHEVRE** with arugula apples, glazed walnuts and a walnut vinaigrette $7.25

**THREE ONION SOUP** with caramelized shallots, leeks and and onions in a beef broth and finished with port wine and garnished with melted Gruyere cheese $6.50

**SOUP of the DAY** $5.95

#### ENTREES

**MUSTARD SEED ENCRUSTED SALMON,** watercress beurre blanc served on a celery-root and potato cake with wilted greens $17.50

**VEGETARIAN POT AU FEU** with truffled potato pillows in a Madeira vegetable broth and white truffle oil $14.75

**BREAST of CHICKEN** with scallion asiago cheese risotto cakes served with a ragout of wild mushrooms $15.50

**ROAST DUCK BREAST** and crispy confit duck leg, green lentils with a sun-dried tomato and nicoise olive sauce $18.00

**APPLE WOOD SMOKED PORK CHOP,** with a pear and black currant chutney, braised red cabbage and potato puree $17.75

**GRILLED FILET MIGNON** with a truffle, brandy demi-glace $19.95

served with potato leek gratin

**ROASTED ATKINS RANCH RACK of LAMB,** hazlenut pinot noir sauce $21.95
Hazlenut, herb and Dijon crust, roasted sweet potatoes